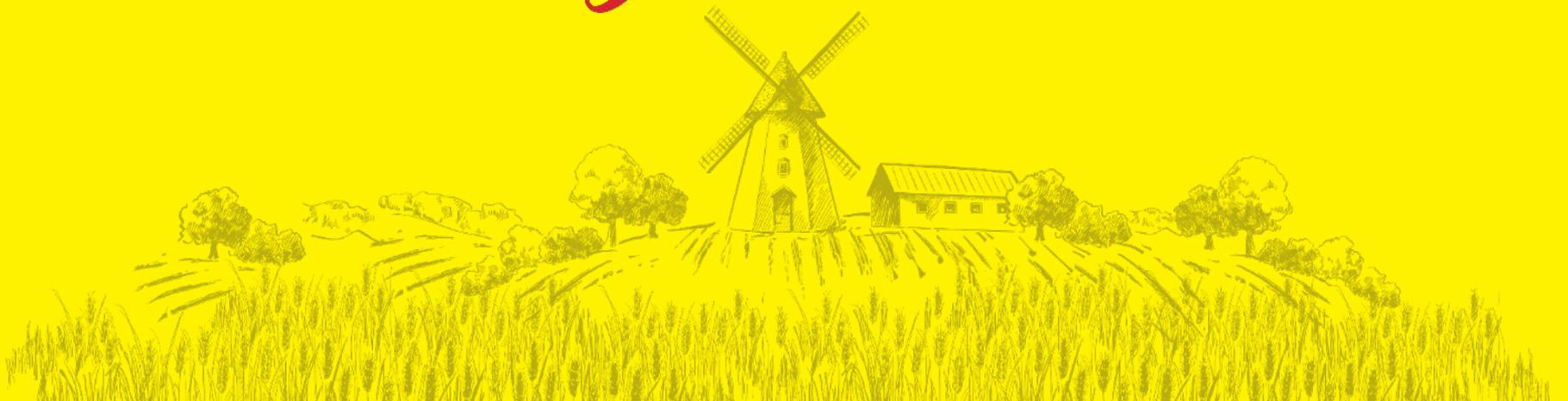




the mill

Gourmet





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Gourmet

The Mill Gourmet Series, crafted by The Mill, offers an incredible selection of delectable food choices. From grilled olives to kalamata olives, and from olive oil-soaked dried tomatoes to olive jam, they have it all. By leveraging their extensive knowledge and expertise, Arnas Agro showcases their finest products through The Mill Gourmet Series, guaranteeing exceptional quality and taste.

Get ready to embark on an exceptional gastronomic adventure with The Mill Gourmet Series. In this curated gourmet series are crafted with meticulous care, aiming to deliver a truly unique and delightful dining experience. Whether you desire to elevate your existing dishes to new heights or venture into uncharted culinary territories, The Mill Gourmet Series is here to satisfy your cravings and create a lasting impression that you won't soon forget.



BLACK KALAMATA OLIVES



Introducing The Mill Gourmet Black Kalamata Olive, carefully processed using the esteemed Kalamata method. This method imparts a distinctive, tangy flavor profile to the olives.

We begin by handpicking the olives when they reach their optimal maturity on the branches. These selected olives are then placed in special olive pools, allowing them to develop their unique characteristics. Without the use of any chemicals, we package them with utmost care. Every step of the process adheres to stringent hygiene standards, ensuring a product that is both safe and exceptional.

The Mill Gourmet Black Kalamata Olives are not only bursting with flavor but also packed with essential vitamins and minerals. Indulge in the goodness of calcium, iron, sodium, magnesium, as well as vitamins A, D, and E.

Consumption: The Mill Gourmet Black Kalamata Olives can be enjoyed for breakfast or as a delightful addition to your salads. Furthermore, they make a delightful snack when paired with nuts. Serve them as an appetizer before meals or incorporate them into cocktails for an extra touch of flavor and sophistication.

Ingredients: Black olives, salt, vinegar, olive oil.

GREEN KALAMATA OLIVES



We are proud to present The Mill Gourmet Green Kalamata Olive, prepared with great care using the renowned Kalamata technique. The process gives the olives a unique tangy and mildly acidic flavor. You can be confident that our Green Kalamata Olives are entirely natural and contain no added preservatives or additives.

We carefully harvest the olives from their branches when they have reached perfect maturity. These handpicked olives are then placed in special olive pools, allowing them to develop their unique flavors and qualities.

The Mill Gourmet Green Kalamata Olives not only tantalize your taste buds but also offer a wealth of vitamins and minerals.

They are rich in essential nutrients such as calcium, iron, sodium, and magnesium, as well as vitamins A, D, and E.

Consumption: Green Kalamata olives can be used in various dishes such as salads, appetizers, pizza and Italian cuisine, seafood dishes, and sandwiches.

Incorporate green Kalamata olives into your salads to add a burst of flavor. Serve them alongside other Mediterranean-inspired dips, like hummus or tabbouleh, for a delightful combination of flavors. They also work well in pasta dishes, adding a distinct Mediterranean touch.

Ingredients: Green olives, salt, vinegar, olive oil.

OLIVE SALAD

(WITH WALNUT, LEMON AND DRIED TOMATO)



After the olives are harvested, they are fermented for a period of 3-4 months to transform them into table olives. The olives are halved after their pits have been taken out with great care. They are then combined with walnuts, lemon pieces, dried tomatoes, black pepper, and delightful olive oil.

Savor the exquisite flavor of The Mill Gourmet Olive Salad, crafted from the finest table green olives sourced from the North Aegean region of Turkey. With its velvety texture and traditional aroma, it is a must-have for individuals of all ages.

Get ready for a feast of flavors with the combination of large walnut pieces, the perfect aroma of dried tomatoes, and extra virgin olive oil.

Consumption: Elevate your breakfast experience by reserving a special spot on your table for The Mill Gourmet Olive Salad! Additionally, you can enhance the taste of your green salads by incorporating it or add it to your grilled vegetable dishes. For a delightful twist, place this olive salad on top of your pasta or serve it alongside your meat dishes. Whether served as an appetizer before meals or as a unique addition to cocktails, The Mill Gourmet Olive Salad is sure to impress.

Ingredients: Pitted half green olives, dried tomatoes, vinegar, lemon, black pepper, olive oil, walnut.

GRILLED OLIVE SALAD

(WITH DRIED TOMATOES)



Get ready to savor the delicious taste of our green table olives, which have been lightly grilled and paired with dried tomatoes, extra virgin olive oil, and a delightful mixture of spices.

Immerse yourself in the gourmet-worthy taste of our large green table olives, carefully sourced from Turkey's most renowned olive varieties.

Our expert teams at The Mill skillfully blend these olives, grilled at low temperatures, with dried tomatoes and a specially crafted spice mixture. The result is a harmonious fusion, infused with the richness of olive oil, yet boasting a remarkably mild flavor.

Consumption: The Mill Gourmet Grilled Olive Salad is an essential addition to your breakfast spread, elevating the experience to new heights. Versatile in its use, this olive salad can enhance a variety of salads, complement grilled vegetable dishes, or simply be enjoyed as a delightful snack alongside nuts. For a creative twist, consider adding the grilled olive salad on top of macaroni or serving it alongside your favorite meat dishes.

Ingredients: Grilled pitted green olives, grilled dried tomatoes, spices, olive oil.

GRILLED OLIVES (WITH SPICES AND GARLIC)



Enjoy the exquisite taste of our meticulously selected, oversized green olives from renowned olive varieties grown in the Northern Aegean area.

To ensure exceptional quality, our green olives undergo a meticulous 3-4 month fermentation process in olive ponds, immersed in a solution of salt and water. The olives are halved after their pits have been taken out with great care. Following this, they are gently grilled at a low temperature. Next, they are infused with a specially crafted blend of spices and freshly minced garlic. Finally, they are immersed in natural olive oil, completing the process.

Rest assured that our hand-picked green olives have not been treated with any chemicals.

Consumption: The Mill Gourmet Grilled Olives are versatile and can be enjoyed in various meals, including breakfast. Use them to enhance the flavors of your salads, incorporate them into grilled vegetable dishes, or simply savor them as a snack alongside nuts. Additionally, these olives can be served as an appetizer before meals or as a unique addition to cocktails.

Ingredients: Pitted green olives, spices, olive oil, garlic.



SUNDRIED TOMATO

(GRILLED WITH SPICES)



We delicately grill sundried summer tomatoes and mix them with a combination of olive oil, spice mix, and fresh garlic.

Our sundried tomatoes undergo a meticulous drying process under the summer sun and are carefully grilled in a controlled and hygienic environment. The use of low temperatures during grilling enhances their flavor and preserves their nutritional benefits. Afterward, our team at The Mill expertly blends them with a selection of spices and freshly minced garlic.

Immerse yourself in the delectable and nourishing taste of our sundried tomato, which is packed with nutrients and free from preservatives or additives. It's a natural and healthy treat to be shared with yourself and your loved ones.

We elevate the unique aroma of spices and fresh garlic by adding a gourmet touch with extra virgin olive oil.

Consumption: Dried tomatoes are versatile ingredients that can be used in various ways in the kitchen. They add a delicious flavor and texture to dishes. You can incorporate them in salads, pasta sauces, sandwiches, wraps, pizzas, focaccia and soups. They also make a great addition to meze platters and snacks.

Ingredients: Dried tomatoes, olive oil, garlic, spices.

OLIVE JAM



Our production of The Mill Gourmet Olive Jam begins with carefully selected unripe olives that are cultivated without the use of pesticides, following the highest agricultural standards.

Infused with natural orange pieces and a touch of clove, this olive jam carries a distinctive aroma and the enticing scent of freshly harvested olives and oranges.

Indulge in the superior gourmet experience offered by The Mill's Gourmet Olive Jam, known for its richness, density, and nutritional value. It's a treat you can enjoy and share with your loved ones.

Consumption: When it comes to consumption, The Mill Gourmet Olive Jam is not limited to breakfast alone. It can be used in cakes and decorations, mixed with yogurt for a delightful twist, or enjoyed as an appetizer when paired with curd cheese.

Get creative and use it as a decoration for your baked goods, adding a unique flavor to your dry cakes. You can also experiment with making olive jam-flavored cookies and cheesecakes, for an extra touch of culinary innovation.

Ingredients: Olives, oranges, sugar, clove.

GOURMET PRODUCTS PACKING



Tray



80x120 cm Pallet

	Green Kalamata Olives		Net: 730 g (25.7 oz)	12 Pieces Dimensions: 27.5 x 36.8 x 14.3h cm Gross Weight: 12.54 kg (28.30 lbs)	80 Trays 960 Pieces Dimensions: 80 x 120 x 157.4h cm Gross Weight: 1,028.09 kg (2,266.55 lbs)
	Black Kalamata Olives		Net: 730 g (25.7 oz)	12 Pieces Dimensions: 27.5 x 36.8 x 14.3h cm Gross Weight: 12.54 kg (28.30 lbs)	80 Trays 960 Pieces Dimensions: 80 x 120 x 157.4h cm Gross Weight: 1,028.09 kg (2,266.55 lbs)
	Olive Salad		Net: 380 g (13.4 oz)	12 Pieces Dimensions: 26.5 x 35 x 9.8h cm Gross Weight: 7.34 kg (16.18 lbs)	162 Trays 1,944 Pieces Dimensions: 80 x 120 x 190.8h cm Gross Weight: 1,214.08 kg (2,676.59 lbs)
	Grilled Olives		Net: 380 g (13.4 oz)	12 Pieces Dimensions: 26.5 x 35 x 9.8h cm Gross Weight: 7.34 kg (16.18 lbs)	162 Trays 1,944 Pieces Dimensions: 80 x 120 x 190.8h cm Gross Weight: 1,214.08 kg (2,676.59 lbs)
	Grilled Olive Salad		Net: 380 g (13.4 oz)	12 Pieces Dimensions: 26.5 x 35 x 9.8h cm Gross Weight: 7.34 kg (16.18 lbs)	162 Trays 1,944 Pieces Dimensions: 80 x 120 x 190.8h cm Gross Weight: 1,214.08 kg (2,676.59 lbs)
	Sundried Tomato		Net: 380 g (13.4 oz)	12 Pieces Dimensions: 26.5 x 35 x 9.8h cm Gross Weight: 7.34 kg (16.18 lbs)	162 Trays 1,944 Pieces Dimensions: 80 x 120 x 190.8h cm Gross Weight: 1,214.08 kg (2,676.59 lbs)
	Green Kalamata Olives		Black Kalamata Olives Net: 300 g (10.6 oz)	12 Pieces Dimensions: 26.5 x 35 x 7.7h cm Gross Weight: 6.14 kg (13.54 lbs)	162 Trays 1,944 Pieces Dimensions: 80 x 120 x 153h cm Gross Weight: 1,019.68 kg (2,248.01 lbs)
	Olive Jam		Net: 400 g (14.1 oz)	12 Pieces Dimensions: 26.5 x 35 x 7.7h cm Gross Weight: 7.34 kg (16.18 lbs)	162 Trays 1,944 Pieces Dimensions: 80 x 120 x 153h cm Gross Weight: 1,214.34 kg (2,677.16 lbs)

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